



*the* ANGEL  
of Dartmouth

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£95 per person

*Wine Paired with Your Meal* £65

*Fine Wine Experience (as below)* £130

**Canape**

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**Bread**

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**Amuse Bouche**

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**Loch Duart Salmon**

*Apple Vierge | Cucumber*

*Pouilly Fumé, Jean Pierre Bailly, 2022, France*

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**Heritage Beetroot Tart**

*Poppyseed Curd | Relish | Celery*

*Sancerre Rose, Domaine Sautereau, 2022, France*

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**Roasted Sea Bass**

*Buttered Lettuce | Broad Bean | Tomato*

*Chassagne-Montrachet 1er Cru, Jean Noel Gagnard, 2019*

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**Devonshire Herdwick Lamb Loin**

*Asparagus | Spring Pea | Mint | Lamb Jus*

*Le Petit, Petit-Village, Pomerol, 2020, France*

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**Pre – Dessert**

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**'All White'**

*Coconut | Lychee | Yuzu*

*Icewine, Cabernet Franc, Inniskillin, Canada, 2017*

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**Plate of South West Cheeses (£16 Supplement)**

*5 Local Cheeses | Angel-crafted Thyme Crackers | Home-made Chutney*

*Croft 1977*

***Leaf tea or Speciality Coffee with Umber & Ecrú Petits Fours* £6.50**

We've not been advised of any dietary requirements for you. Please do let us know if you have any.

A discretionary service charge of 10% is added to your bill

